



THE OLD

BREWERY

STEAKHOUSE • FUNCTIONS • MICROBREWERY



Weddings

Riverside Romance

Your wedding day should be remarkable, exceptional, and one you will never forget.

The team here at The Old Brewery are committed to fulfilling these expectations and to help make your big day everything you ever dreamed of.

Nestled on the very banks of the glorious Swan River just minutes from the centre of Perth, there are few venues to compare to The Old Brewery. Your guests can't fail to be impressed by our spectacular 270 degree views of the Swan River, the Narrows Bridge, the City lights and South Perth foreshore.

Whether you're dreaming of a formal sit down dinner with dancing or a mixing and mingling cocktail party, we can work with you to create a unique wedding experience for you, your family and your guests. For an 'all out' extravagant celebration, or a more intimate affair, we would love to help plan your happily ever after!



Capacities

Thomas Hardwick Room

Banquet - 130 guests | Cocktail - 350 guests

The Thomas Hardwick Room is The Old Brewery's dedicated function space and boasts unhindered views of Perth City and the Swan River. The L-shape venue space features internal bi-folds and curtains that can be used to arrange the room into a variety of different configurations, allowing for smaller intimate receptions as well as larger cocktail and banquet occasions. This private room is fitted with all-glass concertina doors that open onto our Swan Terrace, which is available exclusively to your guests.

River Room

Banquet - 70 guests | Cocktail - 150 guests

The front section of the Thomas Hardwick Room, the River Room, allows for a more intimate wedding experience. With exclusive use of the Swan Terrace, the area is complemented by spectacular views through floor to ceiling windows surrounding.

Ceremonies at The Old Brewery

With the Perth City and Swan River as your backdrop, The Old Brewery is the perfect location to say "I do". Our package includes twenty (20) chairs only for guests, a signing table with two (2) chairs plus a cream carpet for your aisle.

All private spaces attract a venue hire fee. Your venue hire consists of staffing and setup of the room for your event. This will be provided in a quote from our sales team.

*Ceremonies can only be booked in this area when accompanied by a reception event at The Old Brewery.
All ceremony requests are pending approval from Accord and subject to building rules and regulations.*

Capacities are dependent on set up requirements – please speak to your event coordinator

Reception Packages

Complimentary Inclusions

Set up fee, staffing and security for standard 5 hour timing | Complimentary menu tasting*

Something Old

\$155 pp | min 70 guests

Chef selection of three piece canapés on arrival
Bread rolls to start
Set entree, alternate drop of two mains, set dessert
Side dish to share
Coffee and tea with chocolates

5 hour beverage package 2

*Upgrade option - choice of white chair covers OR
white Tiffany chairs for +\$10 per person*

Something New

\$130 pp | min 60 guests

Chef selection of three piece canapés on arrival
Bread rolls to start
Set entree, alternate drop of two mains, set dessert
Side dish to share
Coffee and tea with chocolates

5 hour beverage package 1

*Upgrade option - choice of white chair covers OR white
Tiffany chairs for +\$10 per person*

*Available anytime during January, February, June and July
Available for midweek, Sunday and lunch receptions every other
month*

Something Borrowed

\$155 pp | min 70 guests

Set of 3 chesterfield couches plus ottoman
3 round high cocktail tables

Six canapé items
Two substantial dishes
Three food stations

5 hour beverage package 2

Something Blue

\$130 pp | min 60 guests

Set of 3 chesterfield couches plus ottoman
3 round high cocktail tables

Six canapé items
Two substantial dishes
Three food stations

5 hour beverage package 1

Available for midweek, Sunday and lunch receptions only

Optional extras

Dance Floor (6m x 4m) | \$350

Make the most of your day! Extend your event package from 5 to 6 hours for just +\$5 per person

If the above packages do not suit your numbers or requirements, please let us know and we would be happy to tailor one specifically for your special day

**Tastings included for plated packages only – not available for cocktail style events*



Set Menus

All set menus include:

Bread rolls

Seasonal steamed vegetables or chef's house salad to accompany the main meal

Coffee and tea with chocolates

Lunch Menu | \$60 pp

(two course)

Set entree **or** set dessert

Set main meal

Dinner Menu | \$75 pp

(three course)

Set entree

Set main dish

Set dessert

Additional Selections

Three canapes per person \$15 pp

Choice between two dishes \$12 pp per course

Alternate drop \$5 pp per course

*The Chef is always more than happy to specially tailor a menu for you,
should you have special ideas on dishes you may prefer.*

Menu Selections

Entrees

Ceviche of kingfish, cucumber yuzu dressing
Slow cooked salmon, prawn tartare, pea puree
Capresse salad; roma tomato buffalo mozzarella basil, evoo
Poached chicken, chilled asparagus, vincotto dressing, soft herb and feta salad
Slow roast chilled beef, water cress pesto, pickled onion and bread crisps
Pumpkin chorizo risotto, grilled tiger prawns
Pea and pumpkin risotto, slow cooked chicken
Porcini mushroom and grilled field mushroom risotto, truffle oil
Pea and mint risotto, asparagus and basil
Red pepper, tomato, grilled baby courgette risotto
Braised beef cheek, potato mash, jus
Mustard glazed confit chicken leg, charred shallot, butternut puree
Ricotta gnocchi, tomato sugo, rocket parmesan
Soft shell crab, chipotle mayo, red pepper and bean sprout salad
Roast lamb loin, romesco, heirloom carrots, jus
Confit duck leg, parsnip puree, pickled cauliflower, seeded mustard dressing
Seafood ravioli, roast red pepper cream sauce, rocket parmesan

Mains

Grilled snapper fillet, tomato sugo, Mediterranean vegetables
Seared salmon fillet, saffron and spinach risotto, basil oil
Grilled snapper fillet, potato puree, broccolini, chardonnay cucumber salsa
Crisp barramundi, carrot puree, fennel parsley salad
Roast eye fillet of beef, confit garlic mash, green beans, jus
Eye fillet, roast pumpkin puree, caramelised onion jus
Seared eye fillet beef, potato mash, braised beef cheek, jus
Grilled scotch fillet, roast garlic rosemary potatoes, sautéed mushrooms, jus
Roast lamb rack, lamb shoulder, pea and mint puree, jus
Braised lamb shoulder, citrus yoghurt, orange and fennel salad, jus
Slow cooked duck leg, spinach and pea truffle risotto, jus
Roast chicken breast, butternut puree, charred sumac cauliflower, cress and jus
Confit chicken, onion mash, grilled sesame bok choy, sesame cress
Braised pork shoulder, heirloom puree, grilled broccolini, jus
Ricotta gnocchi, green pea, broccoli, crème fraiche

Desserts

Chocolate and macadamia nut brownie; vanilla yoghurt ice cream
Honeycomb cheesecake, vincotto strawberries
Strawberries, meringue, passionfruit syrup, strawberry sorbet
Tiramisu, cappuccino gelato
Vanilla bean crème brulee, vanilla ice-cream
Custard profiteroles, warm chocolate sauce and chocolate ice cream
Apple and berry crumble, vanilla yoghurt ice-cream
Sticky date and ginger pudding, butterscotch ice cream, toffee sauce
Valrhona chocolate and almond pudding, pistachio ice cream, chocolate
Rhubarb panna cotta, vincotto strawberries, hazelnut praline
Espresso panna cotta, oreo crumb, vanilla ice cream

Platters | + \$12 pp

Chef's dessert selections
Selection of brie, cheddar and blue cheese;
assorted wafers and dried fruits
Sliced fresh seasonal fruit

Signature Menus

TOMAHAWK MENU ONE | \$135 pp

TO START

Bread, olive oil and butter

SHARED ENTRÉE

(all items served to the centre of the table)

Seafood board; smoked salmon, king fish ceviche, soft shell crab

Charcuterie board; smoked and cured meats, olives, buffalo mozzarella, grilled sourdough

Sautéed chorizo, mushroom, cider glaze

TOMAHAWKS TO SHARE

250+ days grain fed stockyard Tomahawk carved at your table

Served with a selection of sauces; mushroom, pepper, béarnaise

SIDES TO SHARE

Hand cut chips

Rocket, parmesan and pear salad

Seasonal vegetables

SET DESSERT

Sticky date pudding, butterscotch, vanilla bean ice-cream

TOMAHAWK MENU TWO | \$145 pp

TO START

Bread, olive oil and butter

SHARED ENTRÉE

(all items served to the centre of the table)

Freshly shucked oysters with mignonette and fresh lime

Seafood platter; smoked salmon, king fish ceviche, soft shell crab

Charcuterie board; continental meats, olives, buffalo mozzarella, grilled sourdough

Sautéed chorizo, mushroom, cider glaze

TOMAHAWKS TO SHARE

250+ days grain fed stockyard Tomahawk carved at your table

Served with a selection of sauces; mushroom, pepper, béarnaise

SIDES TO SHARE

Hand cut chips

Rocket, parmesan and pear salad

Seasonal vegetables

CHOICE OF DESSERT

Sticky date pudding, butterscotch, vanilla bean ice-cream

OR

Dark chocolate mousse, salted caramel vanilla ice-cream



Canapé Packages

Deluxe Package | \$100 pp

5-6 hr service

Your selection of;

Six canapé items

Two substantial dishes

Three food stations

Standard Package | \$55 pp

2 hr service

Vegetarian pastizzi

Assorted sushi, pickled ginger, soy and nigiri

Yakitori salmon skewers

Pumpkin and parmesan arancini, aioli

Prosciutto and Persian feta on crostini

Roma tomato, feta and red onion bruschetta

BBQ pork belly, chilli bean paste

Panko crumbed fish goujons, lemon mayonnaise

King prawn and coriander wonton, chilli and soy

Canape Selections

Cold Selections | \$5.5 pp

Assorted sushi, pickled ginger, soy
Tomato bruschetta
Bresaola, pickled beetroot, za'atar
Honeydew melon, prosciutto and bocconcini
Celery, cucumber and pecan spoon salad
Beetroot, goats cheese and walnut tart
Sliced cucumber, smoked salmon, crème fraiche
Beef tartare, brioche toast

Substantial Dishes | \$9.5 pp

Fish and chips, tartare
Butter chicken, steamed rice, cucumber yoghurt
Slow cooked beef cheek, potato mash, jus
Soy chicken vermicelli salad
Ricotta gnocchi, tomato sugo, parmesan
Mini brewery slider
Beef, vegetable, egg noodle stir-fry
Penne pasta, creamy mushroom sauce
Chicken and chorizo paella
Zucchini and leek risotto, roast cauliflower

Hot Selections | \$5.5 pp

Lamb kofta, citrus yogurt
Pumpkin parmesan arancini, lemon mayonnaise
Vegetarian pastizzi
Satay chicken/beef
Tiger prawn wonton, sweet chilli
Panko crumbed fish goujon, tarte
Smoked bbq porkbelly
Vegetable somosa
Seared salmon skewers, cucumber yoghurt
Mushroom, goats cheese arancini, aioli

Dessert Selection | \$4.5 pp

Carrot cake, citrus icing
Chocolate and nut brownie
Caramelised pineapple, chocolate sauce
Mini crème brulee
Assorted macarons
Lemon meringue tart
Orange almond cake
Piccolo gelato cones

Food Stations

\$20 pp

Carvery | served by a chef

Roast beef fillet, lamb shoulder
Caramelised onions, gravy, mustards and relishes
White, sourdough rolls

Asian

BBQ pork fried rice
Beef rendang, steamed rice
Chicken satay, peanut sauce
Pork steam buns
Vermicelli noodle salad
Soy, fresh chilli, sriracha sauce

Indian

Butter chicken, basmati rice
Rogan lamb josh, jasmine rice
Vegetable curry, jasmine rice
Onion bhaji
Fish pakora
Papadums, cucumber raita, tomato chutney

Oyster | served by a chef

Freshly shucked oysters
Oysters Kilpatrick
Bloody Mary oyster shooters
Condiments;
Shallot vinaigrette, lemon and lime wedges,
tabasco, cracked black pepper

Japanese

Sashimi of kingfish
Tasmanian salmon
Yellowfin tuna
Assorted sushi and nigiri
Shredded chicken noodle salad
Wasabi, pickled ginger, wakame and soy

Charcuterie

Assorted cured and smoked meats
Cheese selection
Pickled vegetables, sundried tomato, olives, breads

Burger

Brewery beef sliders
Cheddar
Tomato, lettuce, pickles
Toasted brioche buns
Tomato and BBQ sauce
Shoestring fries and aioli

Dessert

Chef's selection of dessert canapes



Beverage Packages

Package 1 'Select Series'

Angas Brut NV
 Oxford Landing Sauvignon Blanc
 Oxford Landing Chardonnay
 Oxford Landing Cabernet Sauvignon
 Oxford Landing Shiraz
 Full Strength Draught Beer
 Soft drinks, juice and iced tap water
 On request (sweet wine):
 The Accomplice Sweet Escape White

Package 2 'Parklife'

'Parklife' – made exclusively for the Fraser's Group by Howard Park

Margaret River 'Methode Traditionelle' NV Sparkling
 Margaret River Chardonnay
 Margaret River Sauvignon Blanc Semillon
 Margaret River Cabernet Sauvignon Merlot
 Margaret River Shiraz
 Full Strength Draught Beer
 Soft drinks, juice and iced tap water

Package 3 'Premium Western Australian Wines'

Howard Park Petite Jete
 Stella Bella Sauvignon Blanc
 Flametree Chardonnay
 Xanadu DJL Cabernet
 Plantagenet 3 Lions Shiraz
 Selection of Draught Beers & Cider
 Soft drinks, juice and iced tap water

Package 4 'Sommelier's Selection'

Sittella Cuvee Blanc NV
 Mac Forbes Spring Riesling
 Corymbia Chenin Blanc
 Yangarra Grenache
 Unusual Suspects Cabernet Mivedure
 Selection of Draught Beers & Cider
 Soft drinks, juice and iced tap water

	1	2	3	4
two hours	\$32	\$37	\$42	\$49
three hours	\$37	\$42	\$47	\$54
four hours	\$43	\$47	\$54	\$61
five hours	\$48	\$53	\$62	\$69
six hours	\$55	\$59	\$70	\$78
bottled beer	\$20 pp			

Beverages on Consumption

SPARKLING

NV Borgo 'San Pietro' Prosecco	\$62
NV Howard Park 'Jete' Sparkling	\$65
NV Clover Hill 'Rose' Sparkling	\$77

CHAMPAGNE

NV Laurent Perrier Champagne	\$136
NV Charles Heidsieck Champagne	\$155

SWEET

2018 Rockford 'White Frontignac'	\$60
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RIESLING

2018 Singlefile Riesling	\$60
2018 Mac Forbes 'Spring' Riesling	\$78
2017 Frankland Est. 'Isolation Ridge' Riesling	\$105

SAUVIGNON & SEMILLON

2017 Rosily Semillon Sauvignon Blanc	\$55
2018 Voyager Est. Sauvignon Semillon	\$55
2017 Brokenwood Semillon	\$60
2018 Shaw & Smith Sauvignon Blanc	\$69
2017 Leeuwin 'Art Series' Sauvignon Blanc	\$75

CHARDONNAY

2017 Picardy Chardonnay	\$84
2017 Shaw & Smith 'M3' Chardonnay	\$99
2017 Farr Rising Chardonnay	\$88
2017 Leeuwin 'Art Series' Chardonnay	\$240

OTHER WHITES

2017 The Other Wine Co. Pinot Gris	\$63
2018 Pooley Pinot Grigio	\$68
2017 Voyager Chenin Blanc	\$50

ROSE

2018 Charles Melton 'Rose of Virginia' Rose	\$65
2017 Rimauresq 'Cru Classe' Rose	\$80

PINOT NOIR

2016 Moorilla 'Praxis' Pinot Noir	\$55
2016 Yering Station Pinot Noir	\$78
2017 Pooley Pinot Noir	\$96
2017 Felton Road 'Bannockburn' Pinot Noir	\$151

The Old Brewery will endeavour to ensure that wines pre-selected for your event will be available on the day. However, please be advised that we cannot guarantee that the wines and vintages will be available and are subject to change without prior notice from the vineyard or wine distributor.

CABERNET BLENDS

2014 Forest Hill 'Estate' Cabernet	\$55
2015 Grace Farm Cabernet	\$60
2015 Leeuwin Est. 'Prelude' Cabernet	\$65
2017 McHenry Hohnen 'BDX' Cabernet	\$88
2015 Voyager Est. Cabernet	\$149
2016 Rockford 'Rifle Range' Cabernet	\$132

SHIRAZ

2015 Castelli Shiraz	\$66
2015 Picardy Shiraz	\$71
2017 Hentley Farm Shiraz	\$72
2016 Voyager Shiraz	\$80
2016 Rusden 'Black Guts' Shiraz	\$158
2015 Rockford 'Basket Press' Shiraz	\$212

OTHER REDS

2018 Giant Steps 'LDR' Shiraz Pinot Noir	\$64
2016 Rusden 'Driftsand' GSM	\$51
2016 Brash Higgins Merlot	\$70
2015 Fletcher Nebbiolo	\$136
2015 Lowe 'Mudgee Blue' Cabernet Shiraz	\$67
2017 Rusden 'Chookshed' Zinfandel	\$99
2014 Cune 'Crianza' Tempranillo	\$95
2016 El Dorado Rd. Nero d'Avola	\$84
2015 Istine 'Chianti Classico' Sangiovese	\$101

Dessert / Port

2014 Vasse Felix Semillon	\$48
NV Saltram Wine Estate Mr Pickwick's Tawny	\$146

Beer

On Tap – crafted and created on site by our Head Brewer

Narrows Lager	\$7
Riverside Lager	\$8
Heritage Wheat	\$8
Angus Pale Ale	\$8
Common Ale	\$8

Bottled

Hahn Super Dry 3.5 330ml	\$8
Asahi Super Dry 330ml	\$9
Napoleon & Co Pear Cider	\$9.5

Non-alcoholic

Assorted soft drink	\$4.5
Assorted juice	\$4.5
San Pellegrino Sparkling Water	\$6
Acqua Panna Still Water	\$6

CONTACT US



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Fraser's
RESTAURANT



THE OLD
BREWERY
RESTAURANT & BAR



1870
FUNCTIONS
RESTAURANT



**EXTERNAL
CATERING**

Thank you to the following suppliers for the use of their images:

Erica Serena Photography, Adam Levi Browne Photography, Tyler Brown Photography